

New Chef At The Homestead Brings New Era in Cuisine

Over the past five months there have been some changes at the Homestead that, for a great many people in the valley, have gone almost unnoticed as the quality of food service has taken on a new and elegant flare.

The move of Stewart Houk from the food service department of Deer Valley to the staff of the Homestead has opened up new worlds in quality and style of culinary delights that await the guests of the Homestead.

Like so many other residents of the valley Stewart is a transplant from back east who came to Utah for the skiing and has stayed on to make a reputation for himself in another field, that field being the art of creating masterpieces of food to tempt the palate.

Since falling in love with the Heber Valley Stewart has bought a home in Charleston where he resides with his wife, Margo, and their two children, Ryan age two and a half, and Lindsey, twenty weeks. Margo has worked as an Occupational Therapist at the Utah State Training School for the past six years.

With a background in food service that spans the last twelve years in some of the finest eating establishments in the area and

training at the prestigious Culinary Institute of America, Stewart is probably the finest chef to ply his skills at the Homestead in recent history. He has worked at such quality establishments as the Fork Lift at Snowbird, Lodge Club in Salt Lake and most recently, four years as the Sous Chef at Deer Valley where he was very instrumental in establishing the popular Seafood Buffet that is one of the more popular presentations of Deer Valley.

As a native of New Canaan, Conn., Stewart admits that the thing that brought him to Utah was to be a "ski bum" but the people and the scenic beauty of the area made him stay with the idea of becoming one of the

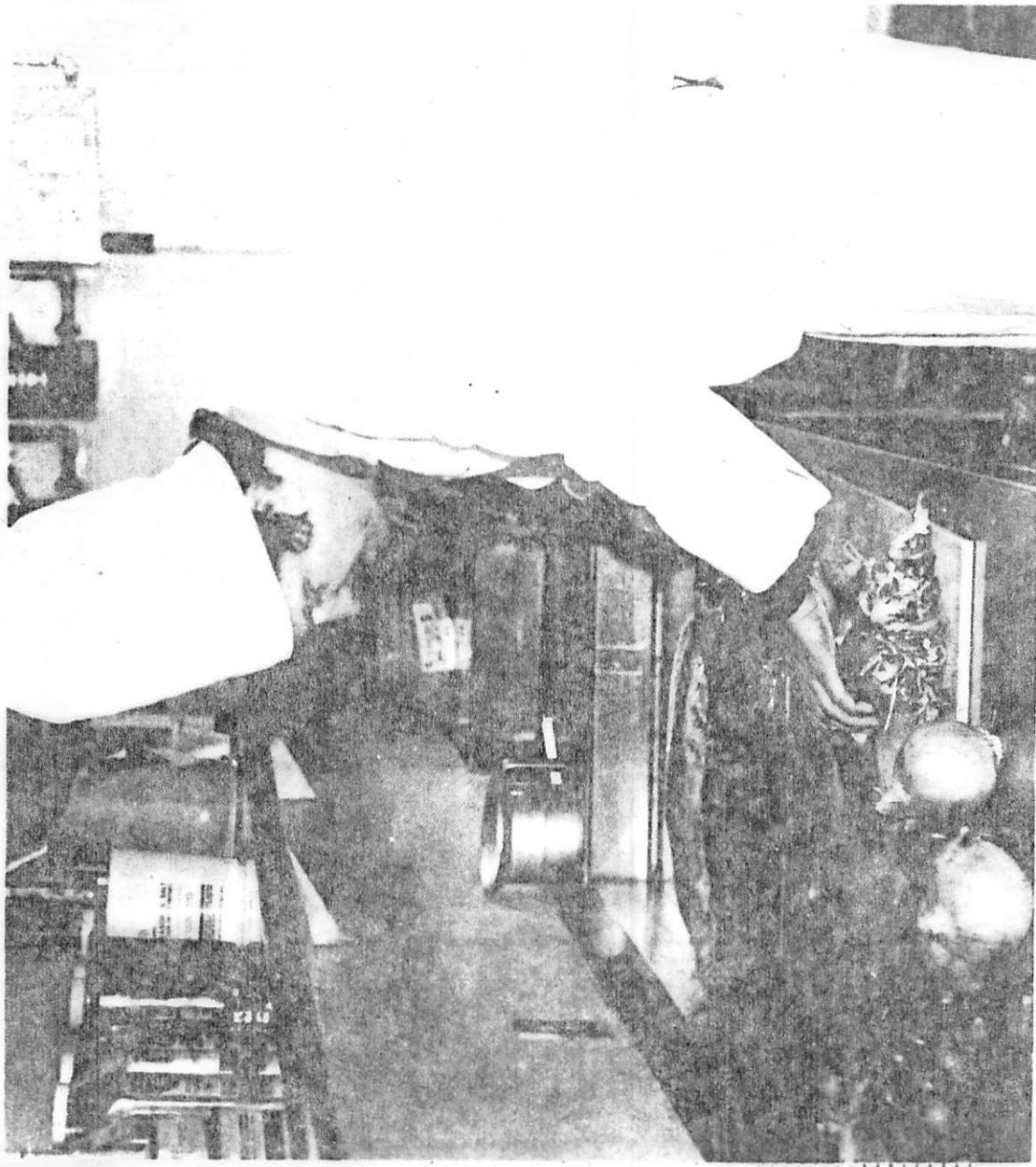
natives. The newest thing that has been created to tempt the local residents of the valley is the new seafood buffet that is served every Thursday night at the Homestead. At this buffet such

popular items as smoked salmon, gulf prawns, Scallops St. Jacques, Chicken Flortine, shrimp stuffed sole Bon Femme, poached filet of salmon plus excellent prime rib of beef. All of this adds up to an evening of fine dining that will long be remembered. It might be noted that for the next two weeks they are featuring a Wasatch County residents two

on how to prepare other dishes as they come into season such as wild game and seasonal dishes such as turkey. Having resident master chef promises to add a little flavor into all our cooking efforts.

When asked about future plans Chef Stewart pointed out that this was just the start of plans for food at the Homestead. Future programs call for a Sunday Brunch that will be started in April and will run through the summer months. As an added feature during the coming weeks Stewart will be writing a feature column in the Wave that will cover many of the recipes for specialties that are featured at the Homestead. He will also be offering timely tips

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Chef Steward of the Homestead takes more than an active part in running the kitchen as he supervises the preparation of the culinary masterpieces that are now the featured items of the Homestead.

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